

Buttery Soft Pretzels



Rated: ★ ★ ★ ★ ★

Submitted By: CHRISTA ROSE

Photo By: ss

Prep Time: 2 Hours
Cook Time: 10 Minutes

Ready In: 2 Hours 20 Minutes
Servings: 12

"After spending so much money on those Mall bought pretzels, I thought I'd try making some myself. So here's a recipe that has worked for me. Enjoy!"

INGREDIENTS:

4 teaspoons active dry yeast	1 1/2 teaspoons salt
1 teaspoon white sugar	1 tablespoon vegetable oil
1 1/4 cups warm water (110 degrees F/45 degrees C)	1/2 cup baking soda
5 cups all-purpose flour	4 cups hot water
1/2 cup white sugar	1/4 cup kosher salt, for topping

DIRECTIONS:

1. In a small bowl, dissolve yeast and 1 teaspoon sugar in warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, mix together flour, 1/2 cup sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two tablespoons of water. Knead the dough until smooth, about 7 to 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
3. Preheat oven to 450 degrees F (230 degrees C). In a large bowl, dissolve baking soda in hot water.
4. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is all shaped, dip each pretzel into the baking soda solution and place on a greased baking sheet. Sprinkle with kosher salt.
5. Bake in preheated oven for 8 minutes, until browned.